

NEWSBERG



A McDonald's quick serve restaurant is proposed for the property at 225 OR 99W in Dundee, Ore. (Branden Andersen / Newsberg)

Proposed McDonald's in Dundee Raises Community Concern

The proposal sparked a community conversation about the town's business makeup and presentation to tourists

By Branden Andersen
Founding Editor

DUNDEE, Ore. — Dundee residents within 100 feet of a property on OR 99W recently received a Notice of Land Use Application detailing a request from Gerald Koh of McDonald's, LLC to build a quick-serve restaurant with a drive-through on the 1.07-acre plot.

The plans are preliminary, according to the notice sent by the City of Dundee. The application is a Type II administrative review, meaning the development plans will not go before a public hearing or the Planning Commission. Instead, a single city planning official will make the decision administratively following a notice and comment period. Dundee City Administrator Courtney Patterson identified that official as Brad Kilby, AICP, of civil engineering firm Harper, Houf, Peterson, Righellis, Inc.

"As mayor and speaking for the City Council, we value public input," Dundee Mayor David Ford said. "We are very pleased there's an interest in this and other topics in town. Having more public involvement means we make better decisions as a community."

Public comments must be submitted before 5 p.m. on March 31, 2026. Comments may be submitted in person to Dundee City Hall, via first-class mail to PO Box 220, Dundee, OR 97115, or by email to melody.osborne@dundeecity.org.

The notice states that "if any person fails to address the relevant approval criteria with enough detail, they may not be able to appeal to the Land Use Board of Appeals or circuit court on that issue." A decision will be made by the city following a 14-day comment period.

For a comment to be considered against the development, it must cite specific code sections rather than general objections.

According to Patterson, the proposal first appeared on the city's docket June 11, 2025, during a pre-application meeting. McDonald's submitted a formal application Feb. 4, 2026, and the notice was sent to agencies and property owners within 100 feet of the property on March 17.

The timeline for after the proposal is accepted or denied is still being developed, but Ford said an approval would not necessarily mark the end of the process. The city planner's decision may be appealed, which would bring the matter before the city's Planning Commission. The commission's ruling may also be appealed, which would take the decision to Oregon's Land Use Board of Appeals, or LUBA.

Against City Code?

A McDonald's would be the only national fast food restaurant in town, prompting questions about whether a multinational drive-through operation would comply with city code.

The parcel is zoned Community Commercial (C), not Central Business District (CBD). Drive-through applications are not permitted in the CBD zone, according to Patterson. The Community Commercial (C) zone is broadly described as providing for a wide range of community-serving businesses and mixed-use development.

Eating and drinking establishments are permitted under DMC 17.202.020, and drive-through windows are regulated under DMC 17.203.070.

The code does impose requirements on drive-through establishments, including locating the drivethrough window away from the street if possible.



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Italian Wine Group Acquires Dundee Hills Vineyard from Coppola-Owned Domaine Lumineux

ROCO Winery, a subsidiary of HERITA USA, purchased 59 acres on Hilltop Lane — the same property that for years has anchored a Newberg-based brand

By Branden Andersen
Founding Editor

DAYTON, Ore. — An Italian wine investment group has acquired the Dundee Hills vineyard at 6475 Northeast Hilltop Lane in Dayton that grew grapes for Domaine Lumineux, the Coppola family-owned winery with a tasting room in downtown Newberg. The sale does not affect the tasting room's operations.

ROCO Winery, a wholly owned subsidiary of HERITA USA — the fine wine import company controlled by Italy's Marzotto family — announced March 18 that it had acquired 59 acres on Hilltop Lane in Dayton, of which 41 acres are under vine. The property sits between 670 and 870 feet in elevation in the Dundee Hills American Viticultural Area, less than a mile from where Oregon's first Pinot Noir vines were planted in 1965, according to the company's press release.

The Domaine Lumineux brand, along with its tasting room at 115 N. Washington St. in Newberg, was not part of the transaction and will remain under the ownership of the Francis Ford Coppola wine portfolio.

Domaine Lumineux Director of Operations Erin Herrmann said the decision was made with the brand's long-term sustainability in mind.

"This was a thoughtful decision as part of our long-term planning to support a more sustainable future for the Domaine Lumineux brand and business, which were not part of the sale," Herrmann said in a statement to Newsberg. "Our tasting room and hospitality program in Newberg are not impacted and will continue to grow as we build on the experience we've created there."

Herrmann added that Domaine Lumineux has secured an option to continue sourcing fruit from the Hilltop Lane property.

"We will remain connected [to the vineyard] as an important part of our story," she said.



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Six Months In, Bronco Kelly's Is Finding Its Footing in Downtown Newberg

After six months, Newberg bar Bronco Kelly's has found a foothold as a local destination for drinks, dancing, and dinner.

By Branden Andersen
Founding Editor

NEWBERG, Ore. — When husband-wife team Kelly and Kelly Koch signed a lease on a vacant First Street storefront last summer, skeptics were not in short supply. Newberg, the conventional wisdom held, simply didn't go out after dark.

"I had people say there is no living way that will work in Newberg," said Kelly Koch, who co-owns the western-themed bar and restaurant with his wife, who shares his first name. "They don't go out after eight o'clock at night."

Six months in, Bronco Kelly's has established a foothold. Friday and Saturday nights fill the room consistently. Live music is booked Thursday through Saturday through August, drawing patrons from as far as Lake Oswego and Hillsboro, the owners report. The venue recently added lunch service and is participating in local festival activities like the Truffle Trail event in February.

Whether the model is sustainable is a question the Kochs are still working through. But the early returns have been enough to keep

them building.

A Family Operation

Bronco Kelly's is largely run by the Koch family. Their daughter, Jamie Murstig, serves as general manager — a role she stepped into with no bar industry background after a 20-year career in graphic design.

"It was trial by fire," she said. "Everything is an emergency. Being out of something is not an option. You just find ways to get it done."

Murstig described the first months as a steep learning curve: managing inventory across more than a dozen distributors, adjusting to late-night hours while raising three children, and building systems with bar manager Zoe to prevent recurring problems.

"Each week we fix something from the week before," she said.

Chef Harvey Smith came to the job through an unlikely path. He attended culinary school before high school graduation. His first restaurant job was inside the Red-

mond Municipal Airport in 1998, followed by a detour riding bulls at rodeo competitions in Wyoming and Montana (which he still does at the age of 48). He was working as a welder before the Kochs tracked him down last summer.

"I didn't know if I wanted to go, but something just told me to go," Smith said. "God gives you little shoves here and there, and this was God telling me, 'You're done in the mill. This is not where you need to be.'"

His menu centers on comfort food at accessible price points. Offerings include loaded baked potatoes, hand-breaded fish and chips, and smoked prime rib on Thursdays. The Bronco Buster potato — topped with pulled pork, brisket, bacon, and nacho cheese — has become the top seller.

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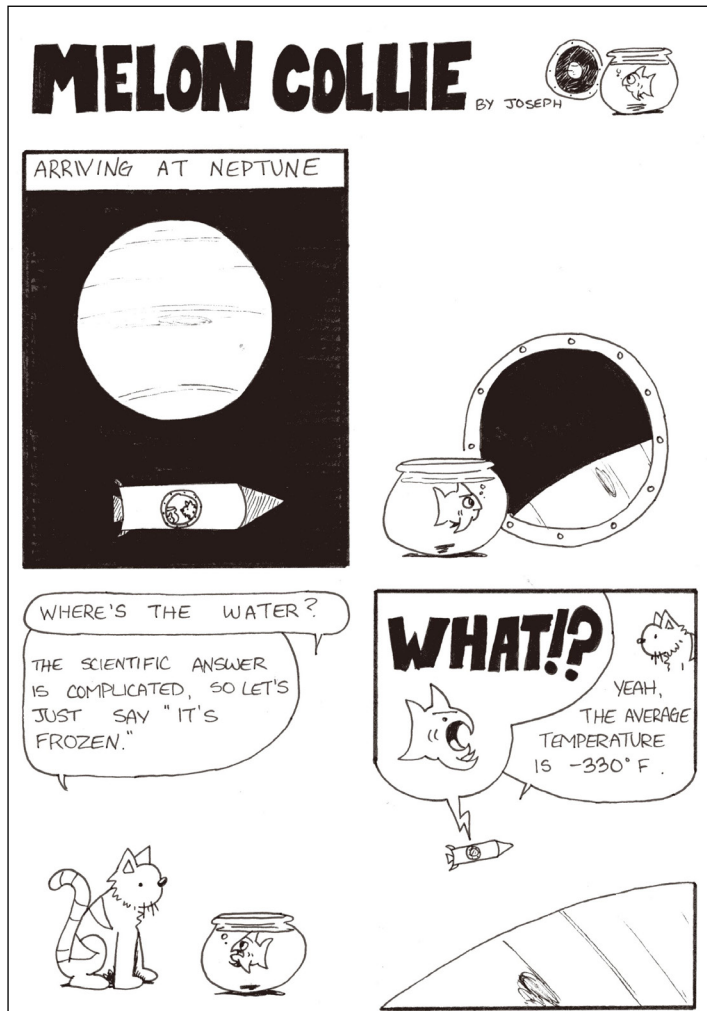


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Melon Collie Ep. 80

Created by Joseph Hampton



UPCOMING EVENTS CALENDAR

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MARCH 24

- 7 p.m. — Line Dancing
Bronco Kelly's, 720 E 1st Street
- 7 p.m. — Name that Tune Trivia
Stumptown Taps, 2401 Portland Rd. A-6

MARCH 25

- 12 p.m. — Pie & Puzzle Competition Party
Chehalem Senior Center, 101 W Foothills Dr.

MARCH 26

- 5 p.m. — RIP Point Blank Distributing Farewell Party
Stumptown Taps, 2401 Portland Rd. A-6
- 6 p.m. — Wine 101: AVAS
Dobbes Family Winery, 240 SE 5th Street, Dundee

MARCH 27

- 6:30 p.m. — Coppola Movie Night: Tucker
Domaine Lumineux, 115 N Washington St

MARCH 28

- 10:30 a.m. — No Thrones, No Crowns and No Kings
Newberg Flag Pole, OR Hwy 99W & River Street
- 12 p.m. — Family Easter Event
Family Life Church, 502 S St. Paul Highway



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